

NIBBLES

One - 5.50 Two - 8.50 Three - 14.00

- Marinated olives, stuffed peppers VG
- Pork crackling, apple & thyme gel
- Hogs pudding sausage roll, burnt apple purée
- Mixed bread board, whipped butter, olive oil, balsamic V VGOR

STARTERS

- Soup of the day, warm bread VG 9
- Authentic Andalusian Gambas Pil Pil, tiger prawns, garlic ciabatta 12
- Classic king prawn cocktail, Marie Rose sauce, boiled egg, brown bread & butter 12
- Smoked haddock fish cake, wilted spinach, poached egg, glazed curry hollandaise 14
- Pork belly bites, BBQ sauce, sesame seeds, coriander, apple slaw 12
- Baked Camembert, red onion compote, crostini V 12
- Salt-baked heritage beetroot, whipped white feta, seeds, dressed rocket VG 10
- Chicken liver & cognac pâté, red onion & ale chutney, toasted brioche 11
- Cured meats, olives, bread, olive oil, balsamic 12



CHEF’S SLOW COOK SUPPERS

- Pork**
Slow-cooked pork belly, fondant potato, caramelised apple, crackling, creamed cabbage & leeks, pancetta, Cornish cider jus 28
- Beef**
Braised short rib of beef, parsnip purée, dauphinoise potatoes, roasted baby carrots, spinach 28
- Lamb**
Overnight-braised lamb shank, garlic & thyme mashed potatoes, roasted root vegetables, lamb sauce 28

BURGERS

- Toasted roll, baby gem lettuce, tomato, gherkin, fries
- 6oz Wheal Rose beef, smoked bacon, Monterey Jack cheese, chipotle mayonnaise 20
- Chargrilled buttermilk chicken burger, Monterey Jack cheese, hot honey, bacon mayo 20
- Buttermilk crispy halloumi, roasted red pepper, chipotle mayonnaise 20 V

MAINS

- Catch of the day, changing with market availability POA
- Fish & chips: prime white fish, beer batter or grilled, thick-cut chips, crushed peas, curry & tartare sauce, charred lemon 20
- Gnocchi - wild mushroom, butternut squash, spinach, Boursin cheese, crispy sage V VGOR 22
- Pan-roasted monk fish in Thai green curry, coconut rice 28
- Chicken supreme, wild-mushroom gnocchi, pancetta, chicken sauce 25
- Crispy tofu katsu curry, steamed rice VG 22
- Mediterranean vegetable & mozzarella cannelloni, tomato sauce, garlic focaccia crumb V VGOR 20

FROM THE GRILL

- Both served with roasted tomato, portobello mushroom, fries
- 10oz sirloin steak 32 | 8oz fillet steak 38
- Bavette steak, Cajun fries, chimichurri, fried egg, dressed salad 32
- Sauces: Peppercorn | Red wine | Blue cheese 5

PV WINGS

- Fried buttermilk chicken wings, Korean BBQ sauce, spring onion, chilli, coriander Three for 12 Six for 20

THE ULTIMATE SHARER

- 22oz Côte de Boeuf
- Served with roasted tomato, portobello mushroom, fries.
- With a steak sauce of your choice and a bottle of Merlot 85

SIDES

- Beer-battered onion rings VG 5
- Skinny fries VG 5 Add cheese V 2
- Garlic bread V VGOR 5 Add cheese V 2
- Tenderstem broccoli, herb butter V VGOR 6
- New potatoes, sea salt butter, chives V VGOR 5
- Buttered mashed potatoes V VGOR 5
- ‘Dirty Mash’ - With pancetta, crispy onions, beef jus 7

DESSERTS

- Mrs P’s tiramisu, indulgent original Venetian family recipe V 9
- Classic vanilla crème brûlée, hazelnut & raisin biscotti V 8
- ‘After Eight’ chocolate torte, mint-choc ice cream, chocolate wafer V 9
- White chocolate & ginger cheesecake, ginger syrup V 9
- Sticky toffee pudding, banana toffee sauce, Cornish clotted cream or vanilla ice cream V VGOR 9.50
- Two-scoop Callestick Farm ice cream, shortbread V VGOR 7 Add scoop 3
- Three-cheese plate, red grapes, quince jelly, artisan crackers V 15
- Chef’s baked cookie dough, vanilla bean ice cream V 10
- Baked to order, please allow 10 minutes



CHEESE EXPERIENCE

Served exclusively in the Dining Galleries Restaurant | 30 per person

Supplied by James at The Greet Cheese Company. All seven cheeses served with grapes, quince jelly, artisan crackers, apple ale chutney, and a 50ml glass of Taylor’s LBV Port. Upgrade your pairing with one of our alternative Port selections.

CHEESE

- Miss Wenna Brie V
- Bosvean Goat’s V
- Stithians Cheddar
- Cornish Blue V
- Cornish Smuggler
- Keltic Gold V
- Davidstow Aged Cheddar V

STRENGTH

- 1
- 1 (-2)
- 3
- 3 (-4)
- 4
- 5
- 5

TASTING NOTES

- Mild, creamy, mushroomy notes
- Caerphilly in style, young, mild, little crumbly
- Creamy, rounded flavour, Cheddar tang
- Young blue, mild, creamy, buttery richness
- Cheddar-style, mellow, distinctive orange veins
- Rind-washed in cider, pungent, earthy
- Intense, crumbly, subtly sweet finish

AREA

- Curds & Croust, Bugle
- Allet Dairy, Truro
- Lynher Dairy, Ponsanooth
- Cornish Cheese Co., Liskeard
- Whalesborough, Bude
- Whalesborough, Bude
- Davidstow, Camelford



V - vegetarian | VG - vegan | OR - on request | POA - price on application

For food allergens and dietary requests, please ask a member of the team. A full allergen menu is available on request and online.



PENVENTON

PARK HOTEL



SINCE 1969



THE ART OF TASTE